

<i>Desserts</i>	Choux pecan praline miso pecan mousseline <i>Pedro Ximénez, Hidalgo, Spain, NV</i>	£9 £9
	Dark chocolate crèmeux pear hazelnut seed crunch <i>Krohn Colheita, Single harvest, Porto, 2006</i>	£9 £12
	Rhubarb cardamom cheesecake meringue <i>Petit Vedrines, Sauternes, France 2018</i>	£9 £9.50
	Burnt butter parfait burnt lemon almond <i>Chateau Rieussec, Sauternes, France 2016</i>	£9 £13.5
	Grapefruit granita Campari olive oil	£9
	Cheese selection of 3 cheeses chutney crackers <i>Krohn Colheita, Single harvest, Porto, 2006</i>	£15 £12
<i>Dessert Wine</i>	Petit Vedrines, Sauternes, France 2018 Chateau Rieussec, Sauternes, France 2016 Peller Estates, Ice Wine, Canada 2019 Vin Santo del Chianti, Tuscany, Italy, 2018 <i>(dry sherry style)</i>	glass bottle £9.50 £35 £13.50 £85 £24.50 £90 £10 £40
<i>Port & Fortified</i>	Pedro Ximénez, Hidalgo, Spain, NV Fonseca 'Late Bottled Vintage', Porto, 2018 Krohn Colheita, Single harvest, Porto, 2006	glass bottle £9 £45 £7 £12
<i>Liqueur Coffee</i>	Your choice of spirit with Guernsey cream & fresh nutmeg Please do ask about allergens & inform us of any dietary requirements.	£9.50
	A 10% discretionary service charge will be added to your bill with all of the tips going to our team.	